



Recipe Name: Eggless Fudgy Chocolate Chunk Brownie Recipe

Diet Type: Vegetarian

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 3/4 cup All Purpose Flour (Maida)	6
• 1/4 teaspoon Baking powder	
• 1/2 cup Cocoa Powder	
• 1/4 teaspoon Salt	
• 1/2 cup Sugar	
• 1/2 cup Butter	
• 1 teaspoon Vanilla Extract	
• 1 cup Chocolate Bar - chopped to chunks	
• 2 tablespoons Flax seed powder (flax meal)	
• 6 tablespoons Chilled water	

Preparation

- Keep it aside.
- Stir well and let the mixture rest for about 15 minutes.
- This process of resting helps the flax meal mixture develop a gelatinous consistency similar to eggs.
- sift the flour, cocoa powder, baking powder and salt.
- Keep it aside.
- In another bowl or the bowl of the stand mixer, beat the butter and sugar until light and fluffy.
- Gradually beat in the vanilla extract, the flour mixture and beat until all the ingredients have come together.
- Don't over beat at this stage.



- The cake should not be raw and its ok to have crumbs sticking to the tester.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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